



## RECIPE BASKET

### **D&COCOA Double Chocolate Mousse**

Tasted & Tested by Sharon Wood, D&Co. Senior Photographer

#### Ingredients:

- 1 cup heavy cream
- 3 tablespoons D&COCOA Double Chocolate Powder (more or less to taste)
- 1/2 teaspoon vanilla
- 1/2 cup roasted salted almonds
- Whipped cream for topping
- Shaved dark semisweet chocolate for garnish

Place heavy cream, D&COCOA Double Chocolate Powder and vanilla in a large mixing bowl. Beat with electric mixer until stiff peaks form, scraping down sides as needed to make sure all ingredients are fully incorporated. Spoon or pipe into glasses, add a layer of almonds, top with whipped cream. Garnish with shaved chocolate. Makes 4 1/2 cup servings.

### **No Bake D&COCOA Double Chocolate Cheesecake**

#### Crust Ingredients:

- 2 1/2 cups Oreo cookie crumbs
- 6 tablespoons unsalted butter, melted

#### Cheesecake Filling Ingredients:

- 4 (8 ounces) packages cream cheese, softened
- 1/2 cup of D&COCOA Double Chocolate Powder
- 2 teaspoons vanilla extract
- 2 cups heavy cream
- 6 ounces bittersweet chocolate, chopped

#### Chocolate Topping Ingredients:

- 3/4 cup heavy cream
- 6 ounces bittersweet chocolate, finely chopped
- 1 tablespoon granulated sugar

#### Crust Directions:

Finely crush the cookies in a food processor, add melted butter and blend until it's all moistened. Press crumb mixture onto the bottom of the prepared 9-inch springform pan by lightly greasing the edges of the pan with cooking spray. Place in the freezer while you make the filling.



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### Cheesecake Filling Directions:

Melt 10 ounces bittersweet chocolate and set aside to cool. In medium bowl, mix cream cheese and D&COCOA Double Chocolate Powder until smooth. In separate bowl, mix 2 cups heavy cream until soft peaks form, add vanilla extract and continue mixing until stiff peaks form. Add cream cheese mixture into beaten heavy cream mix on low speed just to combine. Divide mixture into 2 equal portions in separate bowls. Add melted chocolate to the first portion and mix on low speed to combine before pouring the filling over the crust. Carefully spoon the second half of the mixture over the top of the chocolate mixture. Place the cheesecake in the refrigerator and refrigerate for at least one hour

### Chocolate Topping Directions:

In a medium saucepan, stir together cream, chocolate and sugar on low heat until the chocolate is melted completely, and the mixture is smooth. Cool and pour over the cheesecake.

## D&COCOA Krinkle Cookies with Marshmallow Cream Icing

### Ingredients:

1 roll (16.5 ounces) Pillsbury™ refrigerated sugar cookies  
1/3 cup D&COCOA Double Chocolate Powder (more or less to taste)  
2 tablespoons all-purpose flour  
1 1/4 cups marshmallow crème (from 7-oz jar)  
1/2 cup butter, softened  
1/4 teaspoon vanilla  
1 1/4 cups powdered sugar

### Directions:

Heat oven to 350°F. Let cookie dough stand at room temperature 10 minutes to soften. In large bowl, break up cookie dough. Add D&COCOA Double Chocolate Powder and flour; stir with spoon or hands until well blended. Shape dough into 24 (1 1/2-inch) balls. Roll in sugar for added sparkle. Place balls 2 inches apart on ungreased cookie sheet. Bake 9 to 12 minutes or until tops are cracked and edges are set. Cool 1 minute; remove from cookie sheet to cooling racks. Cool completely, about 20 minutes. Meanwhile, in large bowl, beat marshmallow creme, softened butter and vanilla with electric mixer on medium speed until well blended. Beat in powdered sugar until smooth and fluffy. Place frosting in decorating bag fitted with 1/2-inch round pastry tip. Pipe frosting on center of each cookie.